

# PINTIA

## 2014

### DESCRIPTION

Pintia is located on the banks of the Duero River, within the Toro Appellation. The extreme weather conditions, very cold in the winter and intense heat in the summertime, act upon its complex soil known for its large number of pebbles.

As part of our determination to achieve the elegance of Vega Sicilia, it is essential to choose the perfect moment to harvest, preserving freshness of aromas and the wine's acidity.

We polish its ageing by undertaking malolactic fermentation, 60 % in barrel, (80 % in French oak barrels and 20 % American oak), later sitting in the bottle until it is perfect for drinking.

**Pintia 2014 has a frank, expressive nose; intense sweet fruity aromas well integrated with a nuance of spicy woodiness. Voluptuous, full-bodied, generous vintage. A wine with rich texture.**

### GENERAL INFORMATION

Alcohol by volume - **14.5 %**

Variety - **Tinta de Toro**

Average vineyard age - **35 years**

Vineyard surface area - 98 ha (**San Román de Hornija and Pedrosa del Rey**)

Planting density - **1,000 plants/ha**

Altitude - **700 m**

Yield - **3,500 kg/ha - 24.5 HL/ha**

Harvest - **Hand-picked in 12 kg crates from September 9<sup>th</sup> to the 30<sup>th</sup>**

### 2014 VINEYARD CYCLE

2013 ended with a rainy autumn, a cold start of winter and widespread frost at the end of November and throughout December, while undergoing winter pruning.

2014 began in a similar manner, cold and abundant rainfall accumulating in deep soil generously filling storage capacity of all soil types.

Spring began with soft to moderate temperatures, no relevant frost and sporadic showers towards the beginning of the season. Temperatures decreased between May 20<sup>th</sup> - 25<sup>th</sup> followed by rain, holding back the cycle. Summer was warm and dry with light rain on July 4<sup>th</sup> of 4-8 l/m<sup>2</sup> in some areas; a second storm, causing no harm, on July 19<sup>th</sup> leaving precipitations of 9-14 l/m<sup>2</sup> in some plots.

In August, the good water reserves accumulated in winter and the high temperatures, allowed development to continue in the cycle. Excellent indicators of plant maturation were registered up to the first days of September. Light rain helps maturation end successfully and harvest began in the more advanced plots on September 9<sup>th</sup>, ending in some areas on September 30<sup>th</sup>, with excellent maturation parameters after several rain episodes.

### STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 10 years if stored in the ideal conditions of: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended drinking temperature is 16-18 °C / 61-64 °F.

### PRODUCTION

177,477 Bordeaux bottles, 5,515 Magnum, 422 Double Magnum, 35 Imperial.

### BOTTLED IN

May 2016



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